

Instruction and Installation Manual

GAS COOKTOP

ESSENTIALS COLLECTION

GLAGCG6043-D, GLAGCC9053L-D, GLAICA9053-D



NOTE: THIS USER INSTRUCTION MANUAL CONTAINS IMPORTANT INFORMATION, INCLUDING SAFETY & INSTALLATION POINTS, WHICH WILL ENABLE YOU TO GET THE MOST OUT OF YOUR APPLIANCE. PLEASE KEEP IT IN A SAFE PLACE SO THAT IT IS EASILY AVAILABLE FOR FUTURE REFERENCE; FOR YOU OR ANY PERSON NOT FAMILIAR WITH THE OPERATION OF THE APPLIANCE.

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Welcome to the Goldline family.

Thank you for choosing a Goldline Gas Cooktop. Goldline began with a simple idea: to build kitchen appliances that better suit the way Australians cook. More than 30 years later, we're still a family-owned Australian business committed to designing practical, reliable appliances and providing the local support our customers deserve.

Before installing or using your new oven, please take a few moments to read this Instruction & Installation Manual. It contains important information on installation, operation, safety and maintenance to help you get the best performance from your appliance for years to come.

Please keep this manual in a safe place for future reference.

PACKAGE & HANDLING

Checking for Damage

- Please thoroughly inspect your goods at the delivery time; If you notice any damage, please notify the delivery team at the time of delivery and do NOT accept the damaged product.
- Please notify us immediately as the problem can be solved and the damaged product can be returned to the courier office.
- When the package is opened and damage/marks are found on the appliance, it must be reported within 24 hours.
- Do not install or connect the item and keep the package as it was originally if you wish to claim for damage/marks under the manufacturer's warranty. Evidence of damage will be required.

Handling Instructions

- Do not use the cable to carry or move the appliance.
- Carry out the movements and transportation in the original packaging.
- Pay maximum attention to the appliance while loading/unloading and handling.
- Ensure that the packaging is securely closed during handling and transportation.
- Protect from external factors (such as humidity, water, etc.) that may damage the packaging.
- Take caution while handling and transporting the appliance to prevent the risk of poor operation due to the possibility of bumps, crashes, drops, etc..

Before Using Your New Gas Cooktop

- Read this guide, taking special note of the 'Safety Warnings' section.
- Remove any protective film that may still be on your gas cooktop

SAFETY WARNINGS

Your safety is of the utmost importance to us. Please make sure that you read this instruction booklet before attempting to install or use the appliance.

General Information

- This appliance is designed for domestic household use.
- Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage or discoloration; ensure any adjacent surfaces are suitable for the application.
- Any damage caused by the appliance being installed in contravention of this temperature limit will be the liability of the owner.
- You should not use this appliance to store items on or as a work surface.
- No modifications to the appliance are permitted.
- You should not store or place flammable liquids/materials on top or near the appliance. Items made of aluminium, plastic or plastic film should also be kept away from the appliance as they may fuse to the surface.
- Repairs may only be carried out by authorised service agents and licensed professionals.

Child Safety

- It is strongly recommended that the appliance is not used by children or persons with reduced physical, sensory, or mental capabilities, or lack of experience/knowledge without appropriate supervision.
- Ensure child supervision to prevent play with the appliance.

General Safety & During Use

- The appliance should only be installed and connected by licensed qualified professionals.
- Care should be taken to ensure that the units and work surfaces that you build the appliance into meets with the relevant standards.
- Care should be taken when utilising the appliance to reduce risk of possible burns.
- You should not allow the electrical connection cables to come into contact with the cooktop surface when it is hot or any hot cookware.
- If fat and oil overheat, it can ignite extremely quickly. For this reason, when cooking with fat and oil, the appliance should not be left unattended.
- Make sure that all of the cooking zones are switched off after use.

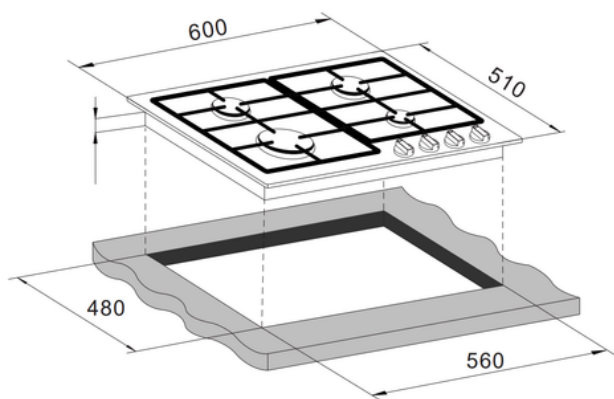
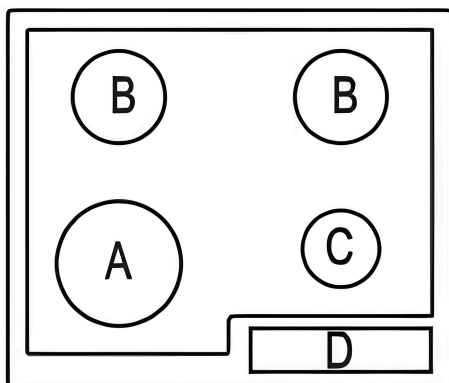
Cleaning & Installation Safety

- Cleaning of the cooktop should be carried out on a regular basis.
- IMPORTANT: Before attempting to clean the appliance, it should be disconnected from the mains and cool down.
- You should not use a steam jet or any other high pressure cleaning equipment to clean the appliance.
- This appliance must be correctly installed by a qualified individuals and connected to the gas supply by licensed professionals strictly in accordance with the manufacturer's instructions, local standards and regulations.
- Manufacturer or a retailer of the appliance declines any responsibility for injury or damage, to person or property, as a result of improper use or installation of this appliance.

SPECIFICATIONS & MODELS

Model: GLAGCG6043-D (60cm)

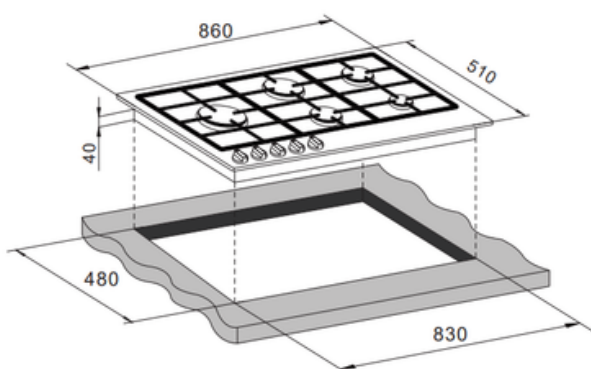
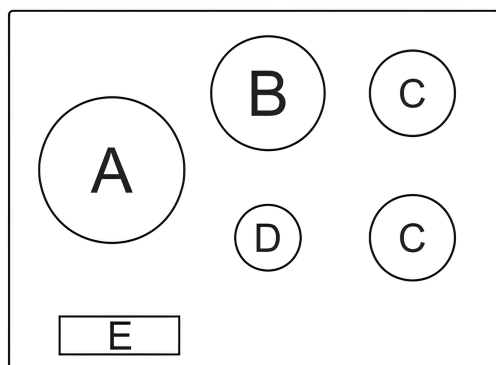
- A - 1 x 14.4 MJ/h Triple crown (wok) burner (NG)
- B - x 6.5 MJ/h Semi-rapid burners (NG)
- C - 1 x 3.6 MJ/h Auxiliary burner (NG)
- D - Control Panel



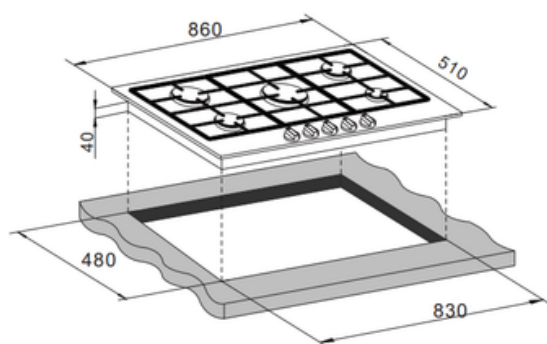
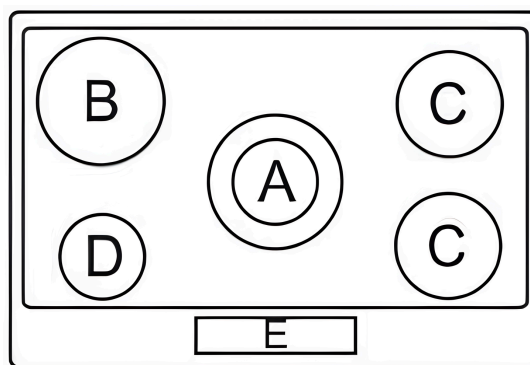
Model: GLAGCC9053L-D & GLAICA9053-D (90cm)

- A - 1 x 14.4 MJ/h Triple crown (wok) burner (NG)
- B - x 6.5 MJ/h Semi-rapid burners (NG)
- C - 1 x 3.6 MJ/h Auxiliary burner (NG)
- D - Control Panel

GLAGCC9053L-D



GLAICA9053-D



All Models Feature:

Front control operation, automatic ignition, heavy duty metal pan stands, and a flame failure safety device on each burner.

Technical Details

- **Rated Voltage:** 220-240 Vac 50/60 Hz
- **Max Rated Inputs:** 0.0008 kW
- **Mains Supply Lead:** 3 core x 0.75mm² (Type RR-F marked)
- **Gas Connection Type:** Rp 1/2 (ISO R7)
- **Gas Pressures:** Natural Gas (1.0 KPa), LPG (2.75 KPa)

USING THE GAS COOKTOP

Before First Use

- **IMPORTANT:** Any film or stickers that are present on the cooktop surface should be removed before use. The cooktop surface should be cleaned regularly

The following symbols will appear on the control panel next to each control knob:

- Gas off ●
- Large flame: Maximum setting. 🔥
- Small flame: minimum setting 🔥

All operation positions must be selected between the maximum and minimum position. Never select a knob position between the maximum and off position.

Automatic Ignition & Flame Failure Device

The appliance is fitted with a flame failure safety device on each burner, which is designed to stop the flow of the gas to the burner head in the event of the flame going out.

- Press in the control knob of the burner that you wish to light and turn it anti-clockwise to the maximum position.
- If you keep the control knob depressed, the automatic ignition for the burner will operate.
- You should hold down the control knob for 20 seconds after the flame on the burner has lit.
- After this 20 second interval, turn the control knob to your required setting.
- To switch the burner off, turn the control knob fully clockwise to the "gas off" position. (*In case of power failure, the burners can be lit by carefully using a match.*)

Energy Saving Tips & Glass Cooktop Safety

- The diameter of the bottom of the pan should be compatible with the burner, and the flame must never extend beyond the diameter of the pan.
- Recommended Pan Diameters:
 - Wok: 220 – 260 mm
 - Rapid: 180 – 220 mm
 - Semi-rapid: 120 – 200 mm
 - Auxiliary: 80 – 160 mm

Use of Symbols for Glass Cooktop



Do not place anything, e.g. flame tamer or asbestos mat, between pan and pan support, as serious damage to the appliance may result.



Do not remove the pan support and enclose the burner with a wok stand, as this will concentrate and deflect heat onto the hotplate.



Do not use large pots or heavy weights that can bend the pan support or deflect flame onto the hotplate.



Locate pan centrally over the burner so that it is stable and does not overhang the appliance.



Use only a wok support supplied or recommended by the manufacturer of the appliance.

CLEANING

Cleaning operations must only be carried out when the cooktop is cool. The appliance should be disconnected from your mains supply before commencing any cleaning process.

Cleaning the Cook Top

- Any residues remaining on the cooktop surface from cleaning agents will damage it. It is recommended any residues are removed with warm soapy water.
- Abrasive cleaners or sharp objects will damage the cooktop surface; it should be cleaned using warm soapy water.
- Ensure that the cooktop surface, pan supports, and cooktop burners have all cooled sufficiently before you attempt to touch them.

After Each Use & Burners

- Remove the pan stands and wipe the appliance over with a soft, damp cloth that has been in warm soapy water, then dry with a soft, clean cloth.
- We would recommend that an appropriate stainless-steel cleaner and polish is regularly used on the stainless-steel surfaces.
- The cooktop burners should be cleaned once a week or more frequently if they get soiled. Remove the cooktop burners by pulling them upwards and soak them for about ten minutes in hot water and a small amount of detergent.
- Before placing the burners back, make sure that the gas jet is not blocked, and ensure you reassemble the burners in the original way.

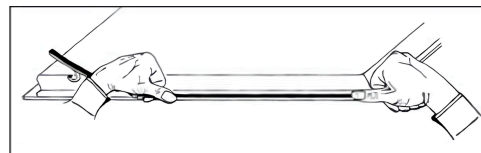
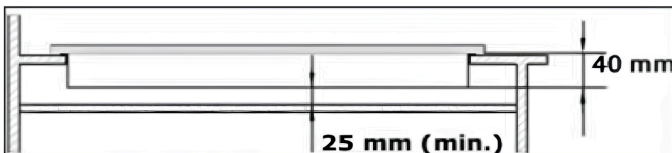
Maintaining the Cast Iron Pan Stands

- Wipe the pan stands over with a soft, damp cloth washed into warm soapy water.
- Using a paper towel, thoroughly dry the pan stands.
- To maintain the appearance, it is recommend that you rub a small amount of olive oil into the pan stands after you have finished cleaning them.

INSTALLATION & GAS CONNECTION

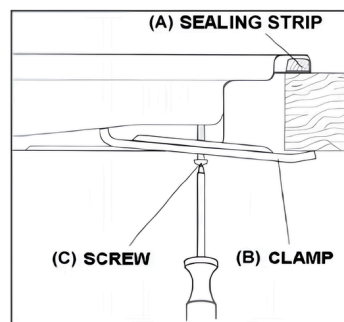
Legal & Positioning

- The installation must be carried out by a licensed installer and professional gas fitter in accordance with the local standards and regulations.
- These appliances are not suitable for installation and operation with aftermarket lids or covers.
- Minimum dimensions to combustibles: Overhead cupboards and range hood = 650 mm. Side and rear clearances = 200 mm to any burner edge.
- Before cutting into any bench tops, ensure the minimum clearances comply with AS/NZS 5601.
- **IMPORTANT:** You must have a gap of at least 25 mm between the underneath of the appliance and any surface that is below it.



Applying the Sealing Strip & Clamps

- Carefully turn the cooktop upside down and place it on a cushioned mat.
- Apply the sealing strip (A) provided around the edge of the appliance. Do not leave gaps in the sealing agent or overlap it creating uneven thickness.
- Place the clamp (B) over the holes that match the size of the screws. Slightly tighten a screw (C) through the clamp (B) so that the clamp is attached, but you can still adjust it.
- Carefully turn the cooktop back over and gently lower it into the aperture hole.
- On the underneath of the cooktop, adjust the clamps into a position that is suitable for your worktop, then fully tighten the screws (C) to secure the cooktop. *(NOTE: It will be difficult to remove the cooktop from the benchtop if a silicon sealant has been used to seal the appliance to the benchtop.)*



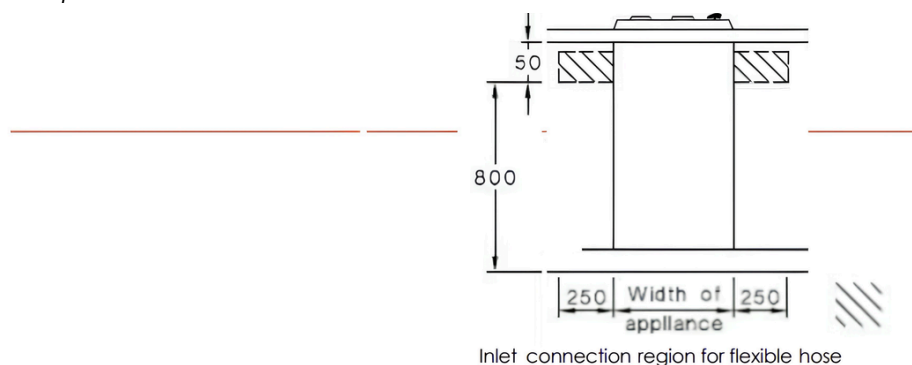
- (A) - Sealing Strip
- (B) - Clamp
- (C) - Screw

Ventilation Requirements

- The room must have opening windows or equivalent; some rooms may also require a permanent vent.
- Room volume < 5m³ requires an air vent of 100cm².
- Room volume between 5 and 10m³ requires an air vent of 50cm² (unless it has a door opening directly to the outside).
- Room volume > 11m³ requires no air vent.
- The quantity of air necessary for combustion must never be less than 2m³/h for each kW of power.

Gas Regulator Valve

- Built-in voltage regulator for gas products; NG and LPG conversion function must be set manually.
- Operating Temperature: -20°C ~ 60°C.
- **Part No:** RTZ-ED | **Outlet Pressure (NG):** 1.0 KPa | **Inlet Screw:** Rp 1/2 | **Outlet Screw:** G1/2 | **Shipped State:** NG.
- **Installation:** Install external threads coated with an appropriate amount of sealant. Regulator valve installation location must be perpendicular. Check for leaks with soap and water.
- *Note: Do not adjust the regulator valve body piece; otherwise it will affect factory performance parameters.*



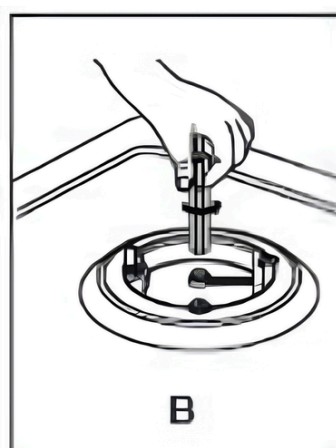
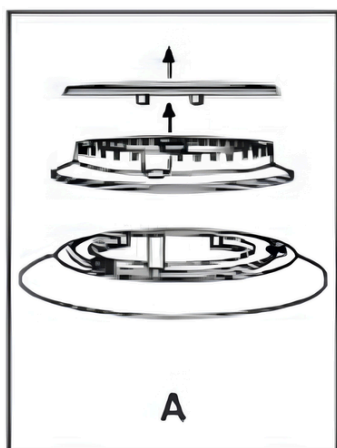
Warning:

- Regulator valve outlet pressure is set at the factory, please do not adjust in order to avoid the occurrence of safety accidents.
- Turn off the gas source for any work on gas appliances. If you find any fault of the regulator valve operation, stop use and contact retailer or our Customer Service.
- Do not remove regulator or maintain other work on gas parts of this appliance on your own.

Gas Adjustment (Conversion to LPG)

All conversion work must be carried out by a licensed gas fitter.

- Isolate the cooktop from the electricity and gas supply.
- Remove the pan-stands, burners and flame spreaders. (A)
- Unscrew the injector and replace it with the stipulated injector for the new gas supply. (B)
- Reassemble all burners carefully.
- **For Universal LPG:** The appliance test point is the rapid burner injector. Light smallest burner and set to high flame. With 6mm bore flexible tubing on rapid burner injector, check the gas pressure by pressing in the corresponding burner control knob and turning to high flame. If pressure is not 2.75 kPa, check/adjust/replace the LPG cylinder regulator(s).
- Check for leaks using a soapy solution, never a naked flame.



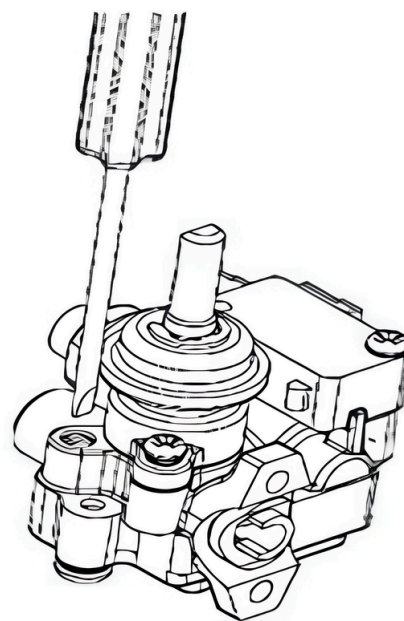
General Injectors Table

Kind of Gas	Burner	Nozzle (mm)	Min. Power (MJ/h)	Max Power (MJ/h)
Natural	Wok	1.80	6.3	14.4
	Rapid	1.49	5.4	10.8
	Semi-rapid	1.16	3.24	6.5
	Auxiliary	0.85	1.8	3.6
Universal LPG	Wok	1.07	6.3	14.7
	Rapid	0.93	5.4	11.0
	Semi-Rapid	0.72	3.24	6.6
	Auxiliary	0.53	1.8	3.7

Minimum Flow Adjustment for Cooktop Gas Taps

All work must be carried out by a licensed gas fitter.

- Isolate the cooktop from the electricity supply.
- Remove all pan supports, caps, flame spreaders, and knobs.
- Unscrew the screws of the panel, then remove the panel.
- Install cap, flame spreader and knob of the burner. Switch the burner on and set the knob at the minimum position.
- Place a small bladed screwdriver on the bypass screw to adjust the minimum flow. Unscrew to increase flow, tighten to decrease flow.
- The correct adjustment is obtained when the flame has a length of about 3-4mm. (For butane/propane gas, the adjusting screw must be tightly screwed in).
- Make sure the flame does not go out by quickly turning from maximum flow to minimum flow.
- Repeat for each gas tap, then refit the panel, caps, spreaders, and knobs.



Important: Wherever this appliance is installed, at home, in marine craft and caravan, it shall not be used as a space heater.

Gas Tap Maintenance

Must ONLY be carried out by a licensed gas fitter.

- **If a gas tap becomes stiff:** Remove knobs, pan supports, burners, fixing screws, clamps, and protective covers. Disconnect fixings holding the tap to the fascia panel. Clean the cone and seating with a solvent-dampened cloth. Lightly smear the cone with high-temperature grease, reassemble, rotate a few times, then remove and wipe away excess grease to ensure gas ducts are not obstructed. Perform a gas soundness test.
- **To replace a gas tap:** Remove parts as above, disconnect the gas pipe from the gas tap, and disassemble from the gas rail. Fit the new tap using a new gasket, perform a gas soundness test, and reassemble.

Electrical Connection & Cable Replacement

- Power hard wiring connection must be installed by a licensed electrician.
- Cable type: H05 RRF 3 core x 0.75 mm².
- **To replace the cable:** Switch the appliance off at the mains. Open the supply board box, unscrew the clamp, and replace the cable with one of the same length/specification.
- The "green-yellow" earth wire must be connected to terminal "E" and must be about 10 mm longer than the live and neutral wires. Neutral connects to "N", Live to "L".

Installation Summary Warnings

- Do not modify this appliance.
- Ensure gas pipe and electrical cable do not touch any parts of the appliance which may become hot.
- Flexible hose shall be fitted so it cannot contact moveable parts or pass through congested spaces.
- Turn on the appliance supply gas tap and light each burner to check for a clear blue flame without yellow tipping. If abnormal, check that the burner lid, flame spreader, and vertical alignment with the injector nipple are correct.
- A full operational test and a test for possible leakages must be carried out by the fitter after installation.

DISPOSAL



- This appliance requires special waste disposal.
- For further information regarding the treatment, recovery, and recycling of this product please contact your local council, household waste disposal service, or the store of purchase.
- The packaging materials are entirely recyclable.